

Prailine French Toast Bread Pudding

Servings : 8

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|----------------------------------|
| | | bread |
| 1 | pound | challah or brioche |
| 8 | | extra large egg |
| 2 | cups | heavy cream |
| 1 1/2 | cups | whole milk |
| 1 | cup | sugar |
| 1 | tablespoon | vanilla extract |
| 1/2 | teaspoon | salt |
| 1/2 | teaspoon | ground nutmeg |
| | | praline |
| 1/2 | cup | butter |
| 1 | cup | dark brown sugar - firmly packed |
| 3/4 | cup | pecan - coarsely chopped |
| 1 | teaspoon | cinnamon |
| 3 | tablespoons | maple syrup |

Butter a 9x13 baking dish. Set out large pan for water bath. Cut the bread across in 3/4" slices. If not using braided bread, cut slices into 4 triangles. Arrange slices in rows, overlapping.

In a large bowl, using an electric mixer, beat the eggs on high until golden and slightly thickened, about 3 minutes. Beat in the cream, milk, sugar, vanilla, salt and nutmeg. Pour over the bread in the dish, lifting up to let soak in.

Using a pastry cutter, combine all praline ingredients except syrup. Using hands, spread mixture over the top of the soaked challah, pushing some down between slices. Cover with plastic wrap and refrigerate for 1 hour to overnight.

Preheat oven to 350. Remove plastic wrap and drizzle syrup over the top. Place the dish in center of a larger pan. Pour hot water into pan up 1 inch. Bake until pudding is puffy, souffled, and golden brown, 35 to 40 minutes. The top should be spongy, not dry or crusty.